



THE BIG KIPPER

The ripper of kippers. Scottish herring, heartily smoked for a powerful Kintyre flavor.

The 'ripper of all kippers', it's conventionally called, The walrus and the carpenter, they were far from appalled, 'What's all this fuss about?', said the walrus merrily 'This ain't no little oyster', said the carpenter with glee. The walrus smiled and answered 'No, it's really quite the herring!' The carpenter exclaimed 'On the contrary my friend...it's the perfect food for sharing!'

Direct from the Mull of Kintyre – The Big Kipper is produced with pride in our Campbeltown smokehouse.

Why not relax, loosen your belt buckles, and indulge in some of the finest smoked seafood known to man. Perfect with a dram, glass of wine or a nice little craft beer. Check out our website, www.kintyresmokehouse.com for some inspirational suggestions on food and drink pairings.

BACKGROUND TO THE BRAND & COMPANY

The Kintyre Smokehouse was born from one man's absolute passion for producing fine smoked Scottish seafood and cheese. Founder, Archie Macmillan of Macmillan Foods, magically turned what was once an old dilapidated kipper house, into something really quite extraordinary.

Archie's uncanny flair for dreaming up beautiful unique recipes and turning them into wonderful creations could be mistaken by many as some form of gastronomic alchemy. Married with his high degree of technical and engineering expertise, the quality and succulent taste of the product range are a clear result of Archie's 50 plus years of experience and absolute dedication to the Scottish seafood industry.

A friendly and dedicated team works closely with one another to perfect the succulent flavours found in each selection, often working round the clock to ensure tight production deadlines are met when demands are high.

Today, Macmillan Foods boasts some of the finest smoked seafood and cheese delicacies found in Scotland and arguably, the world.

To further explore the smokehouse, Campbeltown and the Kintyre peninsula visit us at www.kintyresmokehouse.com

Production Details

Produced for Kintyre Smokehouse Ltd by Macmillan Foods.
The Old Smokehouse, The Roding,
Campbeltown, Argyll PA28 6LU

MacMillan Foods is a SALSA approved company.

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For more information about Campbeltown:
www.explorecampbeltown.com

Keep all refrigerated below 3 °C

